

Pure blood makes the skin clear, smooth, healthy.

Impure blood blotches the skin with pimples, sores, boils, eczema, eruptions. Mr. G. W. Burtner, Keezletown, Va., tells of the bad condition he was in, and how he was cured by

Ayer's Sarsaparilla

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complaint. The eruption crept slowly up my limbs, and on the body, until it enveloped the whole frame. It gave me infinite trouble, with constant itching, casting off of dry scales, and a watery liquid which would exude from under the scales. I treated it for over three years unsuccessfully, and was unable to check it until I began using Ayer's Sarsaparilla. I used three bottles of this medicine, and was completely cured—my skin becoming as smooth and clear as before."

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INTERESTING TO WELL-KEPT HOUSEHOLDS

HUNGARIAN FARE IS VERY TOOTHsome

A teacher of English who had entrance into the most exclusive circle of New York's Hungarian colony last winter, and spring, being employed to coach a little boy in the language of his adopted country, is busily singing the praises of the cooking she encountered.

"There may be better living in New York," she says, "but I have never found it."

When the various Hungarian restaurants in New York were suggested the teacher of English smiled. The fare in such places, she explained, bears about the same resemblance to that in the good Hungarian home as does the ready-made garment, procurable at \$25, to the custom-made creation from Paris.

"The cooking of the ordinary evening meal in a Hungarian household takes fully three hours," the teacher explains. "No ready-prepared article finds favor there. Though the family in which I taught was only moderately well off, according to American standards, they had fresh vegetables on their table all winter."

"On the other hand, while the dollar was never stinted, the penny was never wasted. The careful shopping of the wealthy foreign housewife is a revelation to one accustomed to our ways. Then, too, in the Hungarian menu, we find many homely vegetables and meats, despised of American housewives, cooked and flavored and dressed into things of beauty and joys to the palate."

"Take the plebeian hamburger steak, for instance. The American cook mixes it with a little onion, puts a bit of butter in the center, and fries it for twenty minutes."

"The Hungarian woman chooses a good cut of steak and has it chopped to her order. Then she breaks an egg into a bowl, adds the soft inside of a Vienna roll, a small onion, grated paprika and salt, and into this stirs the meat, and after mixing all together forms it into a ball."

"Into a saucepan or kettle which has a tightly fitting cover she puts an onion which she has fried brown in butter, then the meat ball, cuts one or two tomatoes into quarters and puts them around it, covers and lets simmer gently for half an hour. Then the meat is turned, gently so as not to break the ball, and simmers another thirty minutes."

"When served, garnished with its dressing of tomatoes and sliced onions, it is as pretty to behold as it is toothsome and tender. The tomatoes are left unsweetened and give a pleasant snap to the dish."

"Another way of cooking it is to add a tablespoonful of rice to the mixture, then hollow out green peppers and stuff them with the meat. Brown a little pan, stir in tomatoes gradually until the saucepan is half full, and when boiling drop the stuffed peppers into it and let simmer for half an hour."

"Still another favorite way of serving this meat mixture is to wrap it in leaves of fresh sauerkraut, boil, and bring it upon the table in this covering. "Not from religious principles but from those of health my Hungarian friends patronized the kosher butchers. Thus they had the assurance that none of their meat had been killed more than twenty-four hours. A chicken was always bought alive, and killed, plucked and drawn only a few hours before being cooked."

"My former firm conviction that meat cooked within a day or so of the killing must necessarily be tough was entirely dispelled by my course of Hungarian dinners. Never before had I tasted any more tender. The cooking, however, had much, in fact everything, to do with this. Quick broiled steaks and chops, or even meats roasted in the oven, are quite unknown."

"Porterhouse steaks are cut two or three inches thick, placed in a kettle with seasoning, and just enough butter to keep them from sticking, the pot covered tightly and the meat allowed to cook very gently in its own juice for three hours. It comes on the table so tender that one can almost cut it with a fork, and yet with all its juicy nourishment intact, except the little which, drawn forth by the heat, mingles with the butter and seasoning to form a delicious gravy."

"In this same manner fricassees of chicken and veal are prepared in the Hungarian household. They come to the table steaming and savory, and red with the paprika used as a seasoning. Gravies of pure blood juice are the only ones the Hungarians acknowledge as eatable."

"Cream soups in the good Hungarian menu are made by gradually stirring real sour cream into a vegetable soup while it is boiling, and then allowing it to boil up once more until it thickens. The tart taste thus given is much relished by these foreigners, and I grew to like it immensely myself. Even in midwinter fresh vegetables were used as the foundation of all such soups, string beans, peas and potatoes being the most popular."

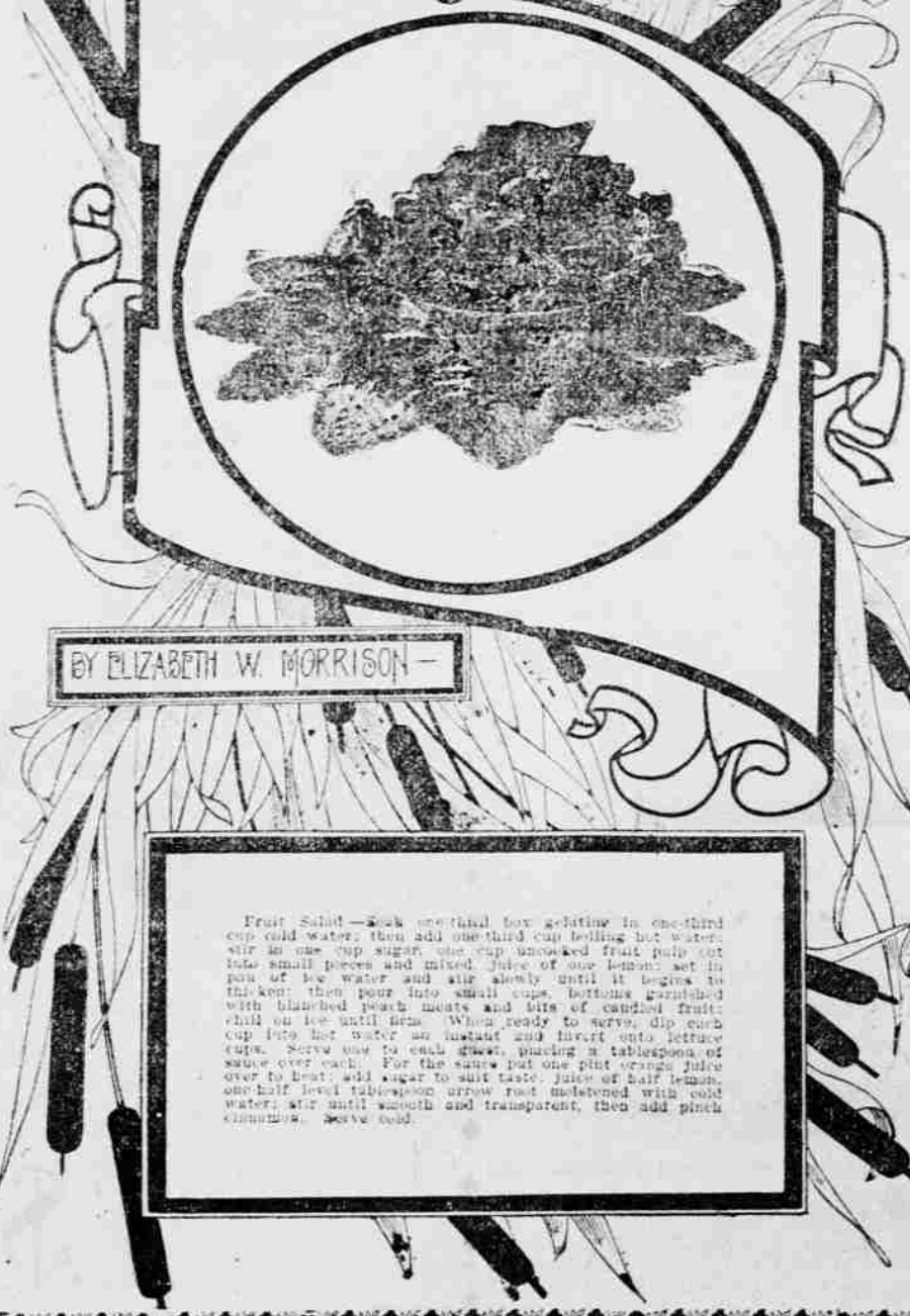
"In making a clear chicken soup they will sometimes mix an egg with a teaspoonful of flour, and then add it, a drop or two at a time, to the boiling liquid, where it immediately cooks in a myriad of tiny particles, far more delicious in a soup to my way of thinking, than either rice or barley."

"Then they form various desserts by stirring noodles in a pan of hot butter after they have been boiled, sweetening them with a little powdered sugar, and sprinkling nuts, jams, poppy seeds, or perhaps sauerkraut between large flat plates. One favorite dressing for noodles when served in this fashion is sheep cheese."

"It looks something like Philadelphia cream cheese, only drier and more mealy. It is made from the fresh milk of sheep and there is only one store in New York, the Hungarians told me, where it may be obtained, though it is very popular in their own land."

"The French pancakes, thin as a

Illustrated Dishes



THE MEN BOILED, TOO.

Some men who had boasted rashly that they knew how to cook were beguiled by their wives to attend an evening reunion.

No sooner had these wily women assembled their bragging husbands than they produced a list of questions and demanded answers thereto. The questions were:

How long does it take to boil: (1) Potatoes? (2) Asparagus? (3) Beets? (4) Corn? (5) Cauliflower? (6) Cabbage? (7) Celery? (8) Carrots? (9) Lima beans? (10) Onions? (11) Peas? (12) Parsnips? (13) Spinach? (14) Summer squash? (15) Turnips? (16) Tomatoes?

When the men had wrested with these conundrums until they had almost reached the boiling point themselves they were presented with other slips of paper, one to each man. In these the unhappy husbands were commanded to perform as follows:

Broil oysters; cream oysters; cook bacon; make potato salad; cut bread; slice ham; make coffee; get out dishes; set table; help set table; wait on table; clear table; wash dishes; wipe dishes.

Three chafing dishes were brought out and the ingredients for the supper placed on a large kitchen table. Then the men were set to work, says What To Eat, and given one half hour in which to prepare the supper. It was a terrible thirty minutes; for the women unfeelingly remained in the parlor and imitated Nero, by playing the piano while things burned.

For use in case of emergency the following hints are given by way of answers to the boiling questions:

1, twenty-five to thirty minutes; 2, fifteen to thirty minutes; 3, forty-five minutes; 4, twelve to twenty minutes; 5, twenty to forty minutes; 6, thirty minutes; 7, twenty to thirty minutes; 8, one to two hours; 9, forty-five minutes to one and one-quarter hours; 10, thirty to sixty minutes; 11, twenty to thirty minutes; 12, thirty to forty-five minutes; 13, twenty to thirty minutes; 14, twenty to thirty minutes; 15, forty-five minutes; 16, forty-five to sixty minutes.

A SILVER WIND SHIELD.

Modern merchandising is quite as wonderful in its achievements as was the work of the gifted fairy with the inevitable magic wand in the child's story book. When the good fairy wanted anything she only had to wave the wand and wish for it. Nowadays a man's better half, whenever she wants anything simply wishes for it "out loud" and her servant—man, with the ingenious mind—immediately materializes her desires. An up-to-date housekeeper was serving tea on the porch, and being annoyed by the blowing of the alcohol flame under the kettle by the wind, wished for the wind to cease; but as her companion was mere man and not a fairy, he could interpose only a shield improvised from a convenient magazine. The idea was successful and gave rise to the silver wind shield which is now the accompaniment of every up-to-date tea service.

BELT BUCKLES.

They are immense. Both square and oval are correct. Some smart ones are diamond shaped. They are used both front and back. Mother-of-pearl is extremely popular. The whitish French silver is also very good. Handsome buckles enameled in colors are worn on the colored belts. Egyptian designs are still a great deal used. The Empire bodice gives play to very high buckles and some of these match the high comb. On just the right choice of belt buckle the effect of the whole costume may hinge, so even on the plainest little frock be sure you have the right one.

CARE OF THE KITCHEN SINK.

Whether a kitchen sink be iron, enamel or stone, it should stand on four legs with all its drain pipes exposed to full view. A very clever physician once said: "If I am called in to a case of diphtheria the first things I look at is the kitchen sink." The dangers arising from a badly kept sink cannot be exaggerated, nor can any degree of care in avoiding them be considered extreme. The waste pipe from a kitchen sink should have boiling water and ammonia or washing soda poured down it each day. At least once a week it should be treated to a dose of some good disinfectant, such as chloride of lime.

NEW YORK WOMEN AND THEIR FANCIES

Now it is the photograph handkerchief. Already some very pretty collections have been made, and besides, scores of pretty articles of house decoration have been constructed out of them. The photograph handkerchief lends itself to a variety of uses.

As its name implies, it is a photograph on a handkerchief. Although for some little time heads have been reproduced on satin cushion covers for screens and the like, not until now has it been possible to go into a photograph gallery and have one's picture taken on a handkerchief.

The uses to which these handkerchiefs may be put are many, not the least interesting of which is to make the cover of a sofa or divan cushion in one's own room of squares of linen on which the likenesses of one's best friends appear. Or there may be a series of noses of just one person.

Quite a bit of sentiment attaches to the fad. The exchange of handkerchiefs, as well as the making of collections of them, is likely to become as popular as the collecting of postal cards.

Drug stores that have soda fountains are making more money than ever from the sale of ice cream soda, this season owing to the fact that women with canine pets have taken to feeding them on the frozen beverages. In some stores special receptacles are kept for the dogs' use and they sit up at the counter like humans lapping their soda from low flat dishes.

Occasionally the ice cream alone is fed to the animals on the floor. The proprietors of stores don't like the idea, but women declare that their dogs are just as good as they are and if the former are refused they will quit the shop; consequently to keep the custom the druggists don't refuse to serve dogs.

The cultivation of a pretty speaking voice is a practice growing among women in this country. One physician in New York who makes a specialty of treating the voice is putting his patients who have this end in view on a diet of fruits which have a very soothing effect upon the throat and vocal chords. Much of the unpleasant quality noted in women's voices in and about New York is due to the effect of the dampness of the climate.

One of the most valuable of fruits for this purpose is the pineapple, now in its most perfect condition. For tonsillitis and quincy the fresh fruit, or even the canned variety is prescribed. Tomatoes are thought to help in giving a smooth, mellow voice. One or two a day should be eaten raw. Oranges, lemons and lemons are also effective in rendering a hoarse, piping voice soft and flexible.

Accompanying the new bathing suits this season are little silk bags which are tied securely about the wrist and are meant for one's valuables. With a bright Scotch plaid silk there is a bag of the same material, and with a black and white checked silk there is one to match.

It should be unnecessary to say that these accessories are not for the athletic girl who goes in for swimming, but for the beach promenade who dons a stunning bathing suit for a sun bath and a promenade close to the water's edge.

TO FOIL THE THIEF.

It is becoming more and more difficult to prevent the theft of wearing apparel in public places where it is necessary to remove hat and overcoat. An interesting device that should solve the problem has been patented by a New Jersey man. One attendant could take charge of a hundred of these garment racks, and the liability of theft be prevented. It will support a hat, a coat and an umbrella, and takes up comparatively little space. At the back of the holder is a strip of wood, by which it is secured to the wall. Projecting from the back piece is a curved arm terminating in a ball, a hat being supported on the ball and a coat on the hook directly beneath. On the lower part of the arm are two large hooks, which support the umbrella. The locker is a novelty. When in a closed position the locker is directly over the hat, and so close that the hat cannot be removed. The hat being locked, the coat is also locked. The depending hook on the locker also serves to prevent the removal of the umbrella. A padlock is used to fasten the locker in position.

DON'TS FOR BUSINESS GIRLS.

Don't be late to your work and then expect consideration because you are a young lady.

Don't expect to be treated as if you were in society. You are probably doing the work that was done formerly by a man, and if in small ways you are not considered as much as you are at home, remember that you are in business.

Don't have your friends come in to see you during business hours.

Don't let your friends ring up at the office, even in the lunch hour.

Don't complain constantly about your work. If your work is not congenial to you, make up your mind to get some other employment, but don't whine. That never helped anyone.

ORDERING A CUP OF TEA.

Buying a cup of tea may be a tragedy or a comedy. Much depends on the sex of the buyer. This is the way a man buys it. He slides sheepishly into the shop, takes the seat in the draught of the door that everybody else has avoided, and says to the waitress, with a diffident smile:

"Oh, would you bring me a cup of tea?"

The waitress, who returns the smile, or does not return it, according to the rule of the establishment in regard to tipping, brings him his tea, slams it

down, scribbles out a check and sails away.

The man tastes the tea, finds that it is bitter from long brewing, slips out of his seat, pays the bill and hurries away from the shop.

Now let us see how a woman buys a cup of tea.

She marches in with a little boy on one side of her and a little girl on the other.

"I want a table for three," she says, in the manner of one about to order a dinner at ten guineas a head.

"Yes, madam," replies the meek attendant. "Will you kindly step this way?"

"Mummy," says the little boy, when at last the party is seated and the attendant is waiting to take the two-penny order. "Mummy, why has that lady got a turned-up nose?"

"Want a scone," complains the little girl.

"A pot of tea for one," orders "mummy," "and would you mind bringing an extra cup, so that my little girl can have some milk?"

"One tea and one milk?" asks the attendant.

"No, thank you. I thought I gave my order quite distinctly. I want a pot of tea for one and an extra cup. That's all."

"Yes, madam," says the meek attendant, and drags herself away with the firm intention of becoming an actress, let the stage be what it may.

"Just one moment," says "mummy," when the tea is brought. "I should like to make sure that this is not too strong. Yes, it is much too strong. Will you let me have a pitcher of hot water, please? And I don't think you have brought quite enough milk." Half an hour later she marches proudly from the shop, having paid exactly the same sum for these privileges as the wretched man who could not swallow a mouthful and who sat in a draught—London. Sketch.

AS A GLOVE FITS.

We women in America have made the well-known expression "fit like a glove" into a travesty, for scarcely one out of ten of us wears gloves that fit, largely because they take a little more time in the first putting on. A French woman never makes that mistake, which is one of many reasons why French gloves are so famous. Instead, she chooses her gloves with as much care as we choose a shoe, and puts them on slowly, often taking fifteen or twenty minutes to get them set—"it's that first putting on which tells in the fit and in the wear," she says.

And as no one can wear a glove so well nor so long a time as a French woman, the practice of her theories pay.

Three Peaches
Girl, Peach, and
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